

CAVANIOLA'S ★ ONBOARD

(\$125 delivery)

(small: 6-10 guests, medium: 11-15 guests, large: 16-20 guests)

Breakfast

Freshly Baked Croissants

(Croissants and Pain au Chocolats, French Butter, Confiture Pyrenees)

\$100, \$125, \$150

Smoke Salmon Platter

(Sliced Pumpernickel, Creme Fraiche, Caper Berries)

\$150, \$200, \$350

Yogurt and Granola Platter

(Local Honey, Fresh Fruit)

\$150, \$200, \$250

Juices

Organic Catalonian Clementine Juice \$9/Liter

Organic Catalonian Tomato Juice \$9/Liter

kelpie

CAVANIOLA'S ★ ONBOARD

(small: 6-10 guests, medium: 11-15 guests, large: 16-20 guests)

Platters

Cheese Platter

(Trio of Artisanal Cheeses, Crackers, Grapes & Dried Fruit)

\$150, \$200, \$350

Luxury Truffle Platter

(Fine Truffle Cheeses, Truffled Soppressata, Truffle Honey, Dried Fruit, Crackers & Grapes)

\$225, \$275, \$425

Charcuterie & Antipasti Platter

(Dried & Cured Meats, Salami, Olives, Marinated Artichokes, Peppadews, Petit Toasts)

\$150, \$200, \$350

Petit Sandwiches

(Vegetarian and Meat on Sandwiches on Fresh Baked Baguette)

\$130, \$195, \$250

Shrimp Cocktail Platter

(Jumbo Shrimp Served with Cocktail Sauce & Fresh Lemons)

\$100, \$200, \$400

Petit Crab Cake Platter

(Jumbo Lump Crab Cakes with Remoulade Sauce & Fresh Lemons)

\$145, \$180, \$290

Petit Lobster Roll Platter

(Lobster Roll Halves with Fresh Lemons)

\$270, \$420, \$620

Filet Mignon Platter

(Served Medium Rare, Chilled, & Thinly Sliced with Horseradish Sauce & Sliced Baguette)

\$400 *(serves 10)*

Seared Scottish Salmon Platter

(Served Medium Rare & Chilled)

\$130 small *(6 pieces)*

\$260 large *(12 pieces)*

Pulled Pork Sliders

(Homemade Pulled Pork with Farmhouse Cheddar Cheese Served on Cheddar Biscuits)

\$90 per dozen

★ CAVIAR ★

Served with Blini & Creme Fraiche

28 grams American Hackleback \$100

57 grams American Hackleback \$160

250 grams American Hackleback \$400

500 grams American Hackleback \$700

30 grams Russian Oscietra \$200

125 grams Russian Oscietra \$500

250 grams Russian Oscietra \$850

500 grams Russian Oscietra \$1,900

★ SALAD ★

(small: 6-10 guests, medium: 11-15 guests, large: 16-20 guests)

\$60, \$90, \$130

Marinated Gigante Bean Salad with Cherry Tomatoes & Fresh Herbs
Celery Salad with Dates, Almonds, Shallots and Sherry Walnut Vinaigrette
Farro Salad with Roast Tomato, Mozzarella, Artichokes, Kalamata Olives

Local Corn Salad with Spicy Peppadews and Scallions
Quinoa Salad with Dried Cherries, Almonds & Baby Kale
Cous Cous Salad with Tumeric, Almonds & Cucumbers
Brussel Sprout Slaw with Milk Pail Apples and Red Onions

Tuna Salad with North Fork Horseradish \$20 per pound

Jumbo Shrimp Salad \$40 per pound

Montauk Lobster Salad \$95 per pound

★ DESSERTS ★

Assorted Cookie & Sweet Platter

\$150, \$200, \$250

Fresh Fruit & Berry Tart

\$36 serves 4-8 passengers

Vanilla Coconut Cake

\$36 serves 4-8 passengers

★ WINE ★

White

Macon, White Burgundy \$24

Domaine Taupenot-Merme, Saint Romain Blanc \$52

Yves Martin, Sancerre \$28

Terlan, Pinot Grigio \$27

Sparkling & Rose

Glera; Prosecco \$22

Gonet; Champagne \$50

Peyrassol, Rose \$23

Whispering Angel \$23

Chateau Goussier, Rose \$135



kelpie